

Am I Up To Safety Standards?

The following safety and health checklists are intended to assist you in your daily farm operations. These checklists are general in nature and must be adapted to suit the specifics of your farming operation.

I. Employee Safety

It is your job to make sure that everyone who comes to your farm is provided with a safe experience. This includes providing employees the necessary tools for the job and providing safety training for all duties.

Employee Safety Checklist

Does your farm follow non-smoking rules?

Do you provide your workers with a clean eating area?

Does your farm supply workers with toilets and hand washing stations?

Does your farm supply drinking water to workers?

Does your farm ensure training and certification where applicable (e.g. first aid, pesticide safety)?

Have your workers been provided proper personal protective equipment (PPE) for the tasks they perform on your farm (e.g. eye protection, respirators, chemical suits, gloves, etc.)?

Are you complying with the minimum wage rule?

Do your workers understand and follow specific farm safety and health requirements?

Is there a written list of all fuels, chemicals, and hazardous substances, and their locations on the farm?

Do your workers use safety equipment and devices?

2. General Farm Safety

Safeguarding your customers from unsafe situations requires a bit of “worst case scenario” thinking. The following checklist can help you identify potential danger zones.

Farm Property Safety Checklist

Are all abandoned wells, cisterns, and underground storage tanks sealed off to prevent children and animals from falling in them?

Have trees been trimmed or removed from alongside driveways and lanes to avoid interference when machinery is moved, and to prevent children who climb in trees from contacting power lines?

Are keys removed from all vehicles, tractors, and farm equipment that may be accessed by children?

Are all tractor front end loaders and three-point hitch implements lowered when not in use?

Are ponds and lagoons fenced off and marked to keep children away?

Are all ponds and large water areas located away from children's play areas?

Are irrigation pumps properly shielded?

Is there a designated safe area on the farm for children to play?

Are perimeter fences in good condition to protect livestock and children from public or private roadways

Is a first aid kit maintained in a central location on the farm?

Do farm workers and family members know how to access and operate fire extinguishers?

Are all outside power outlets weather protected and installed with GFCIs (Ground Fault Circuit Interrupters)?

3. Food Safety

Focusing on clean management and preventing contamination is a key first step in providing safe produce to your customers. The following list can help you ensure your produce is safe and help avoid liability lawsuits if a customer does become ill after eating your strawberries.

Food Safety Checklist

Do you have a written food safety policy?

Is there a person(s) at your farm who has responsibility and authority for food safety?

Are you aware that documentation is required to demonstrate that your food safety plan is being followed?

Do you have a written product traceability program in place?

Do you monitor the quality of the water used for irrigation, frost protection or fertigation/chemigation?

Do you routinely monitor animal activity in and around the growing area during the growing season?

Healthy Customers Checklist

Are toilet facilities and hand washing stations available for customers?

Are toilet facilities and hand washing stations properly supplied and serviced?

Are signs and fact sheets to promote hand washing and safe food handling placed in the customers' viewing area?

Do you have a sign indicating children must be properly supervised by adults at all times?

Do you have a sign prohibiting diaper changing in the field?

4. Pesticide Safety on Your Farm

In accordance with the Farm Bill, all private applicators (those who apply pesticides to their own land) must maintain records of restricted-use pesticide (RUP) applications. It is in the best interest of all involved if you record every pesticide used – RUP or not. Keeping detailed records will keep you in the practice of good record keeping, and it will be of use in the unfortunate event of an accident.

The following information must be recorded within 14 days of the RUP application and maintained for two years:

Field #/ Name	Rate
Date	Target Pest
Time	Temperature
Pesticide	Wind

RUP?

WPS and Pesticide Safety

The Worker Protection Standard (WPS) is a federal rule under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) that authorizes the EPA to take steps to reduce illness and injury among agricultural employees from pesticide exposure. The following checklist will make sure you are in line with WPS.

WPS and Pesticide Safety Checklist

Is information about pesticide application & safety at an accessible central location on the farm?

Did you provide pesticide safety training for workers and handlers?

Is there a dedicated employee decontamination site?

Do you have emergency assistance for pesticide exposure?

Do you know the application restrictions?

Are you aware of the REI (re-entry interval)?

Have you provided specific instructions for handlers (i.e., product-specific safety information)?

Did you provide personal protective equipment?

Are you making sure to restrict worker exposure during pesticide application?

Have you given all workers written and verbal notice about pesticide applications?

Keeping Everyone Safe From Pesticides

Adhering to safe handling and storage of pesticides is just as important as safe application. The following checklist will assist you in properly storing your pesticides.

Safe Storage of Pesticides Checklist

Are agricultural chemicals stored in a building, room, or cabinet that cannot be entered by children or animals?

Are agricultural chemicals stored in a building, room, or cabinet away from feeds, seeds, and animal living quarters?

Are non-compatible chemicals in storage physically isolated from one another?

Is a sign posted at the entrance to warn others of the chemical hazards inside?

Is the chemical storage area vented to the outside?

Are chemicals stored in their original containers with the labels clearly visible?

Do you have a written plan posted for disposing of empty containers and left-over chemicals?

Is there a designated chemical mixing area outside or in an open, well ventilated part of the building?

Is the chemical storage area well lit so chemicals can be identified and labels easily read?

Is the storage building sound, and weather- and water-tight?

Is spill containment equipment available?

Is there a Material Safety Data Sheet (MSDS) for each chemical stored?

Is there adequate personal protection equipment such as gloves, boots, respirator, and goggles available to workers who mix chemicals?

Is a source of fresh water available for emergency flushing?